

ALL OCCASION CRUISES

PLATTER OPTIONS

\$55pp min



PLATTER OPTIONS (minimum 3 choices)

- **CHEFS HOUSE MADE DIP SELECTION**
Selection of House Made Dips, variety of Flat breads and Sticks and Seasonal Vegetable
\$15.00 PER PERSON
- **ANTIPASTO PLATTER**
Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh
\$20.00 PER PERSON
- **FRESH COLD SEAFOOD PLATTER**
(Seafood selection may change dependant on season)
Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces
\$85.00 PER PERSON
- **OYSTER BAR**
(6 oysters per person)
A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa.
\$25.00 PER PERSON
- **SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUITS**
Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.
\$20.00 PER PERSON
- **DESSERT TASTING PLATE**
Selection of:
 - Chocolate Mouse Cup with Chantilly Cream
 - Vanilla Bean Crème Brulee
 - Tiramisu
 - Sticky Date Pudding
 - Petite Cake\$18.00 PER PERSON
- **OCEAN KING PRAWNS**
(4 king prawns per person)
King Prawns served with fresh Lemon and Aioli with condiments.
\$25.00 PER PERSON

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NOODLE BOX SELECTIONS

LUXURY \$54pp min

NOODLE BOX SELECTION: (\$18.00 PER ITEM PER PERSON)

- Thai Red Curry Chicken, Baby Bok Choy and Bean Sprouts with Jasmine Rice
- Spinach and Ricotta Ravioli with Baby Eggplant and Olives tossed in Napolitana Sauce
- Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup
- Hokkien Noodles with BBQ Pork